

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	0	No	<p>WATTS SERIES 7 BACKFLOW PREVENTION DEVICES WERE INSTALLED ON POTABLE WATER LINES SUPPLYING WAREWASH UNITS, LAUNDRY MACHINES, DECK TAPS, AND OTHER CONNECTIONS</p> <p>CORRECTIVE ACTION A shore Backflow specialist hired and looking on the correct devices to replace WATTS series 7 Back flow prevention devices.</p>
1	MAIN GALLEY - DINING ROOM	21	1	No	<p>THE FORMICA COUNTERTOP AT THE WAIT STATIONS WAS CHIPPED. THERE IS A GAP BETWEEN THE TOP LEDGES AT THE CENTER WAIT STATIONS.</p> <p>CORRECTIVE ACTION: If they can not be properly repaired will be replaced during dry dock.</p>
2	MAIN GALLEY - HOT LINE	26	0	Yes	<p>THE HEATING ELEMENTS OF TWO OF THE DEEP FAT FRYERS WERE SOILED WITH FOOD DEBRIS.</p> <p>CORRECTIVE ACTION: The food debris was cleaned.</p>
2	POTABLE WATER	08	0	No	<p>THE INTERNATIONAL SHORE CONNECTION LINE WAS FITTED WITH A REDUCED PRESSURE BACKFLOW PREVENTION DEVICE HOWEVER, THERE WAS THE POSSIBILITY OF CIRCUMVENTING THE DEVICE IF THE HOSE TO THE SHORE POTABLE WATER LINE IS CONNECTED TO THE FIRE STATION CONNECTION THAT WAS LESS THAN 2 FEET FROM THE SHORE CONNECTION</p> <p>CORRECTIVE ACTION Fire hose connection moved futher away , and clearly Marked to avoid any circumventing.</p>
3	MAIN GALLEY - FOOD SERVICE GENERAL	33	1	No	<p>THERE WERE GAPS AND OPEN SEAMS NOTED IN THE BULKHEADS AND DECKHEADS IN SEVERAL LOCATIONS THROUGHOUT THE FOOD SERVICE AREAS.</p> <p>CORRECTIVE ACTION: Deck heads and bulkheads have been recently renewed and profile strips have been provided. We will fill any seams with NSF sealant or provide profile strips where necessary.</p>
3	CARBONATION UNITS	26	0	Yes	<p>BRASS FITTINGS, ON THE PUMP, WAS NOTED BETWEEN THE VENTED BACKFLOW PREVENTION DEVICES AND THE CARBONATORS AT ALL OF THE BARS.</p> <p>CORRECTIVE ACTION The installer (COCA COLA) has been advised to correct it</p>
4	MAIN GALLEY - DINING ROOM	27	0	No	<p>FOOD DEBRIS WAS NOTED ON THE BOTTOM OF THE PLATE HOLDING WELL.</p> <p>CORRECTIVE ACTION: The food debris was cloned.</p>
4	MEDICAL	01	0	Yes	<p>FOR THE 6/13-6/16 AND THE 6/16-6/18 CRUISES THE 24-HOUR PRIOR TO ARRIVAL REPORTES WERE MADE LESS THAN 24 HOURS PRIOR TO ARRIVAL IN THE U.S. FROM A FOREIGN PORT. THE DOCTOR STATED THAT THE SATELITE SYSTEM WAS DOWN AND THE REPORTS COULD NOT BE FAXED OR PHONED IN. THE REPORTS WERE MADE VIA E-MAIL, AND ON TIME FOR THE 6/18-6/20 AND 6/20-6/23 CRUISES.</p> <p>CORRECTIVE ACTION: All the 24-hours prior arrival reports are now submmitted on time</p>
5	MAIN GALLEY - POTWASH AREA	26	0	Yes	

THREE PANS HAD RESIDUE FROM LABELS. A FEW COOKING UTENSILS WERE SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION:

The labels were removed and cleaned.

5 **MEDICAL**

02

0

No

THE COLUMN FOR UNDERLYING ILLNESS WAS MISSING FROM THE STANDARDIZED GASTROINTESTINAL ILLNESS LOG.

CORRECTIVE ACTION :

The column has now been added

6 **MAIN GALLEY - HOT KITCHEN**

15

5

Yes

THREE LARGE CANS OF IMPERIAL TOMATO PASTE SEVERELY DENTED ON NON-SEAM AREA. CANS WERE ALSO DENTED ALONG THE SEAMS.

TWO (02) LARGE CANS OF HANOVER KIDNEY BEANS WERE FOUND DENTED ON SEAM AND/OR RUSTING.

ONE (01) LARGE CAN OF ARREZZIO MARINARA SAUCE SEVERELY DENTED.

ONE (01) LARGE CAN OF ARREZZIO MUSHROOM PIECES/STEMS PARTIALLY OPENED AND STORED IN UNDERCOUNTER CABINET. ACCORDING TO GALLEY STAFF, IT WAS NOT KNOWN HOW LONG THE CAN HAD BEEN OPEN AND STORED IN THE CABINET. THIS CAN WAS DISPOSED OF DURING THE INSPECTION.

CORRECTIVE ACTION:

All cans were disposed. The policy has been implemented to resolve this practice.

6 **MEDICAL**

11

0

Yes

ON 6/16 A WAITRESS REPORTED TO THE MEDICAL OFFICE WITH GASTROINTESTINAL ILLNESS. THE WAITRESS WAS TAKEN OFF OF DUTY. THE WAITRESS RETURNED TO WORK WITHOUT A WRITTEN CLEARANCE TO DO SO.

CORRECTIVE ACTION :

The correct policy has now been implemented.

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7	MAIN GALLEY - HOT KITCHEN	27	0	No	
	NON-FOOD CONTACT AREAS OF DEEPT FAT FRYERS WAS SOILED WITH GREASE AND FOOD DEBRIS. THE DEEP FAT FRYERS HAD BEEN PREVIOUSLY CLEANED.				
	CORRECTIVE ACTION: Grease and food debris was cleaned.				
7	POOL	10	0	No	
	THE DRAIN COVER FOR THE POOL WAS ANTI-VORTEX IN DESIGN AT A MAXIMUM FLOW RATE OF 108 GALLONS PER MINUTE. ONLY ONE FASTENER WAS CONNECTED IN THE CENTER OF THE COVER.				
	CORRECTIVE ACTION The existing 108 GPM anti-vortex device replaced with a correct size 400 GPM device				
8	MAIN GALLEY - HOT KITCHEN	27	0	No	
	THE UNDERSIDE OF THE GRILLS (AREA ABOVE THE DRAIN PAN) WAS SOILED WITH GREASE AND FOOD DEBRIS				
	CORRECTIVE ACTION: Grease and food debris was cleaned.				
8	BARS, BAR PANTRIES, AND PANTRIES GENERAL	33	1	No	
	BULKHEAD PENETRATIONS WERE NOTED THROUGHOUT THE BARS, BAR PANTRIES, AND ICE PANTRIES. THE DECK-BULKHEAD JUNCTURES WERE NOT COVERED.				
	CORRECTIVE ACTION: NSF sealant and profile strips will be added where necessary.				
9	BARS, AND BAR PANTRIES GENERAL	33	1	No	
	ELECTRICAL LINES, SUPPLY LINES, AND DRAINAGE LINES DRAPED THE DECK MAKING CLEANING DIFFICULT				
	CORRECTIVE ACTION: All supply lines and drainage lines will be covered and protected.				
9	MASIN GALLEY - DISHWASH AREA	08	0	No	
	THE HANDWASH SINK ADJACENT TO THE DISHWASH AREA HAD A HOSE ATTACHED TO THE UTILITY LINE. THERE WAS NO BACKFLOW PREVENTER ON THIS LINE. THE HOT AND COLD WATER SUPPLY LINES DID NOT HAVE BACKFLOW PREVENTERS INSTALLED, ONLY WATTS NO. 7 DUAL CHECK VALVES.				
	CORRECTIVE ACTION See Para 1				
10	FOOD SERVICE GENERAL	30	0	No	
	NONE OF THE HAND WASH SINKS HAD SIGNS INDICATING TO "WASH HANDS OFTEN"				
	CORRECTIVE ACTION: "Wash Hands Often" signs provided.				
10	BARS GENERAL	21	1	No	
	GAPS WERE NOTED BETWEEN PIECES OF EQUIPMENT AND BETWEEN PIECES OF EQUIPMENT AND THE BULKHEADS. GAPS WERE NOTED BETWEEN SHEVLING UNITS AND THE DECKHEADS AND BULKHEADS. THE BACK SECTIONS UNDER THE BAR COUNTERS WERE CONSTRUCTED OF POROUS MATERIALS THAT WERE NOT EASY TO CLEAN. WIRES AND LINES DRAPED THE COUNTERS MAKING CLEANING DIFFICULT.				
	CORRECTIVE ACTION: Deck and bulkheads will be removed and profile strips will be provided. We will protect and cover all wires and lines draped.				
11	BARS GENERAL	30	0	No	
	"WASH HANDS OFTEN" WERE NOT POSTED OVER THE HANDWASH SINK.				
	CORRECTIVE ACTION: Signs were provided and posted.				

11	MAIN GALLEY - DISHWASH AREA	26	0	Yes
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A FEW DISHES AND GLASSES WERE SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION:

Glasses and dishes were removed and cleaned.

12	MAIN GALLEY - DISHWASH AREA	24	3	Yes
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THE CONVEYOR DISHWASHER FINAL RINSE TEMPERATURE WAS MEASURED SEVERAL TIMES AT 154-158 DEGREES F. HEAT SENSITIVE TAPE

ALSO DID NOT REGISTER ADEQUATE FINAL RINSE TEMPERATURES. THE DISHWASHER WAS IN ACTIVE USE AT THE TIME OF THE INSPECTION.

THIS ITEM WAS CORRECTED DURING THE INSPECTION.

CORRECTIVE ACTION:

This was corrected during inspection. Since then the temperatures been closely monitored.

12	BARS GENERAL	22	2	No
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THE WAREWASH UNITS WERE POSTED OUT OF ORDER.

CORRECTIVE ACTION:

Ware wash unit was repaired.

13	MAIN GALLEY - COLD LARDER	19	0	No
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A FOUR INCH PAN ON LETTUCE WAS FOUND IN THE REACH-IN REFRIGERATOR WITH ICE, BUT THE PAN DID NOT ALLOW FOR THE WATER TO DRAIN FROM THE FOOD.

CORRECTIVE ACTION:

The pan of lettuce was removed and proper procedures were implemented.

14	POOL AND CALYPSO BAR STORE ROOM	38	0	No
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A VENT WAS NOT PROVIDED ON THE CLEANING LOCKER USED TO STORE WET MOPS.

CORRECTIVE ACTION:

A vent opening was made on the cleaning locker door

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
14	MAIN GALLEY - DISHWASH AREA	24	3	Yes	
THE FINAL RINSE TEMPERATURE OF THE GLASSWASHER WAS TESTED AT BELOW 160 DEGREES F AT THE GLASS SURFACE. THE UNIT WAS IN ACTIVE USE AT THE TIME OF THE INSPECTION. THE UNIT WAS PLACED OUT OF ORDER.					
CORRECTIVE ACTION: The machines were repaired.					
14	BARS GENERAL	36	0	No	
THE NEWLY INSTALLED LIGHT BULBS WERE NOT SHIELDED OR SHATTER-RESISTANT.					
CORRECTIVE ACTION: Protective shields will be installed.					
15	MAIN GALLEY - ICE MACHINE	20	2	No	
GAPS WERE NOTED BETWEEN THE ICE CUBER AND THE BOTTOM ICE BIN RENDERING THE SURFACES NOT EASILY CLEANABLE.					
CORRECTIVE ACTION: Gaps will be sealed.					
15	ROTUNDA BAR-SODA ROOM	33	1	No	
THE DECK FINISH WAS WORN AND ROUGH IN THE SODA ROOM.					
CORRECTIVE ACTION: The deck resurfaced.					
16	ROTUNDA BAR	19	0	No	
THE LOCATION OF THE SOAP DISPENSER WAS ACROSS FROM THE ICE MACHINE. THIS LOCATION COULD CAUSE CONTAMINATION OF THE ICE FROM WATER DRIPPING FROM HANDS.					
CORRECTIVE ACTION: The soap dispenser was relocated and corrected.					
16	MAIN GALLEY - DINING ROOM	16	0	Yes	
NO CONSUMER ADVISORY NOTICE IS PROVIDED TO PASSENGERS WHEN POTENTIALLY HAZARDOUS FOODS ARE PREPARED TO LESS THAN RECOMMENDED TEMPERATURES. ACCORDING TO GALLEY STAFF, AT LEAST ONE DINNER MEAL ALLOWS FOR FOODS TO BE UNDERCOOKED.					
CORRECTIVE ACTION: Consume advisory notice will be printed in the menu.					
17	PROVISIONS - GENERAL	33	1	No	
SEVERAL GAPS, OPENS SEAMS, AND HOLES WERE NOTED IN FOOD STORAGE AREAS. THE THRESHOLDS TO SEVERAL WALK-INS REFRIGERATION UNITS AND FOOD STORAGE AREAS HAD SECTIONS THAT WERE HARD TO CLEAN DUE TO GAPS AND MISSING FLOORING MATERIALS.					
CORRECTIVE ACTION: Gaps, Open Seams and Holes will be sealed as much as possible.					
17	ROTUNDA BAR	30	0	No	
A TOILET TISSUE DISPENSER AND TOILET TISSUES WERE PROVIDED RATHER THAN A PAPER TOWEL DISPENSER AND PAPER TOWELS.					
CORRECTIVE ACTION: Paper towel dispenser w as provided and installed.					
18	PROVISIONS - VEGETABLE PREPARATION AREA	19	0	No	
THREE KEGS OF BEER WERE STORED DIRECTLY ON THE DECK.					
CORRECTIVE ACTION: Corrected during inspection and policy in placed.					
18	ROTUNDA BAR	21	1	No	

THE PROTECTIVE PLASTIC SHEETING ON THE STAINLESS STEEL SURFACES OF THE REFRIGERATION UNIT TECHNICAL COMPARTMENT WAS CURLED AND DIFFICULT TO CLEAN.

CORRECTIVE ACTION:

Plastic sheeting will be removed and replaced.

19	ROTUNDA BAR	19	0	No
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CANS OF SODA AND BEER WERE STORED UNDER THE DRAIN LINES OF THE HAND SINK AND DUMP SINK.

CORRECTIVE ACTION:

Removed and stored in assigned lockers. Policy in placed.

19	FOOD SERVICE GENERAL	22	2	No
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NONE OF THE WAREWASH MACHINES HAD DATAPLATES.

CORRECTIVE ACTION:

Data plates requested from the manufacturer.

20	OFFICER'S PANTRY	24	3	Yes
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THE IN-USE GLASSWASH MACHINE FINAL RINSE TEMPERATURE WAS MEASURED AT 150 DEGREES F AT THE GLASS SURFACE. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

CORRECTIVE ACTION:

Corrected during inspection, Policy in placed to monitor the temperatures very closely.

20	POOL	10	0	No
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A REVIEW OF THE FECAL ACCIDENT PROCEDURE NOTED 10 PPM TO BE USED FOR 2 HOURS IN THE EVENT OF AN ACCIDENT INVOLVING DIARRHEA.

CORRECTIVE ACTION

Procedure corrected to 80 ppm for 2 hours .

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
21	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: MIRAGE I - CAS - [0623/2003].

21	OFFICER'S PANTRY	22	2	No	
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CHLORINE TEST STRIPS WERE NOT AVAILABLE TO MEASURE THE CHLORINE CONCENTRATION OF THE SANITIZER IN THE 3-BUCKET SYSTEM.

PERSONNEL ASSIGNED TO THIS AREA WERE NOT FAMILIAR WITH TESTING CHLORINE CONCENTRATION OF THIS SYSTEM.

CORRECTIVE ACTION:

Test strips were provided and training program was implemented.

22	INTEGRATED PEST MANAGEMENT	40	0	No	
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THERE WAS NO DOCUMENTATION OF PEST CONTROL EMPLOYEE TRAINING.

CORRECTIVE ACTION:

Crew training program was scheduled and will be documented.

